

## Polish dry-cured sausage - Suszyć kielbasa

U.S.	Ingredient	Metric	Percent
4 lb.	Pork shoulder	1825.0 g	77.00
1 lb.	Beef, lean	455.0 g	19.20
1 Tbs.	Salt	36.0 g	1.52
1½ Tbs.	Glucose	14.0 g	0.60
4 tsp.	White pepper	9.5 g	0.40
4 tsp.	Garlic powder	9.0 g	0.38
1 tsp.	Cure #2	6.0 g	0.25
1½ tsp.	Mustard, seeds	5.0 g	0.21
1½ tsp.	Caraway seeds	3.0 g	0.13
2 tsp.	Marjoram	3.0 g	0.13
1½ tsp.	Mace	2.5 g	0.11
¼ sp.	Starter Culture	0.4 g	0.02
	40/42mm hog casings		
5 ¼ lb.	← Totals →	2.4 Kg	100%

**Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**



### Procedure:

1. Chill pork until partially frozen; then grind pork through the medium (10mm or 3/8") plate.
2. Chill beef until partially frozen; then grind through the fine (4.5mm or 3/16") plate.
3. Combine meats and starter (which has been dissolved in 2 tablespoons of water)
4. Add the remaining dry ingredients, blend to uniform mix and meat becomes "sticky".
5. Stuff into 42 mm natural hog casings and tie into 6-inch long links using a continuous length of string.
6. Allow to dry at room temperature for about 3 hours—a fan on low might help.
7. Incubate in heated smoker (85°F; no smoke, damper ¼ open) for 24 hours; then shut off smoker, leave sausages cool down inside the cabinet for 12 hours.
8. Remove from smoker and dry at 55-60°F at RH of about 80%. If any mold grows, you can rub it off with cheesecloth dampened with vinegar.
9. Sausages will be ready when they have lost about 30% of their weight...in about 3 weeks.

Len Poli / Glenn Shapley - Sonoma, California  
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